



IMPORTANT SAFETY INSTRUCTIONS



Please read these operating instructions carefully and keep them for future use. If this product is transferred to a third party, these instructions for use must be included.

Always follow basic safety rules when using electrical appliances to reduce the risk of fire, electric shock and personal injury, such as:



! WARNING

Risk of burns! This symbol indicates a hot surface.

- This device may be used by children 8 years of age and older or persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or if they have received instructions concerning the safe use of the device and understand the hazards involved. Children should not play with the device. Cleaning and maintenance should not be performed by children unless they are over 8 years of age and supervised.
- Keep the device and power cord out of reach of children under 8 years of age.
- The unit is not intended for operation by means of an external timer or a separate remote-controlled system.
- The maximum amount of flour that can be prepared in the device is 490 grams. The maximum amount of raising agent that can be prepared in the device is 6 grams.

This device is intended for domestic use and similar applications, such as:

- kitchens for staff in stores, offices and other work spaces;
 - farms;
 - by customers in hotels, motels and other types of housing;
 - bed & breakfasts.
- If the cord is damaged, it must be replaced by the manufacturer, its repairer or another competent person to avoid any danger.
 - Provide at least 10 cm clearance on all sides of the unit to ensure appropriate ventilation.



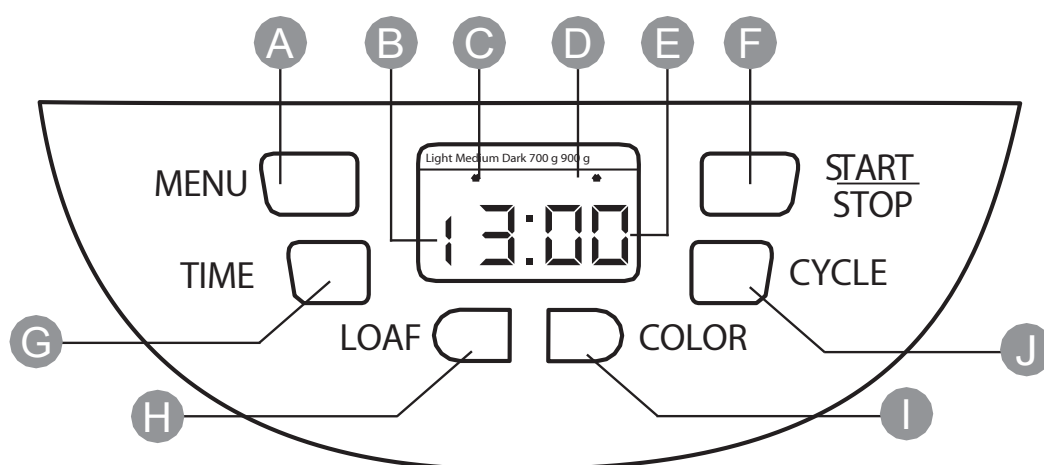
This symbol indicates that the materials supplied are safe for contact with food and comply with European Regulation (EC) No. 1935/2004.

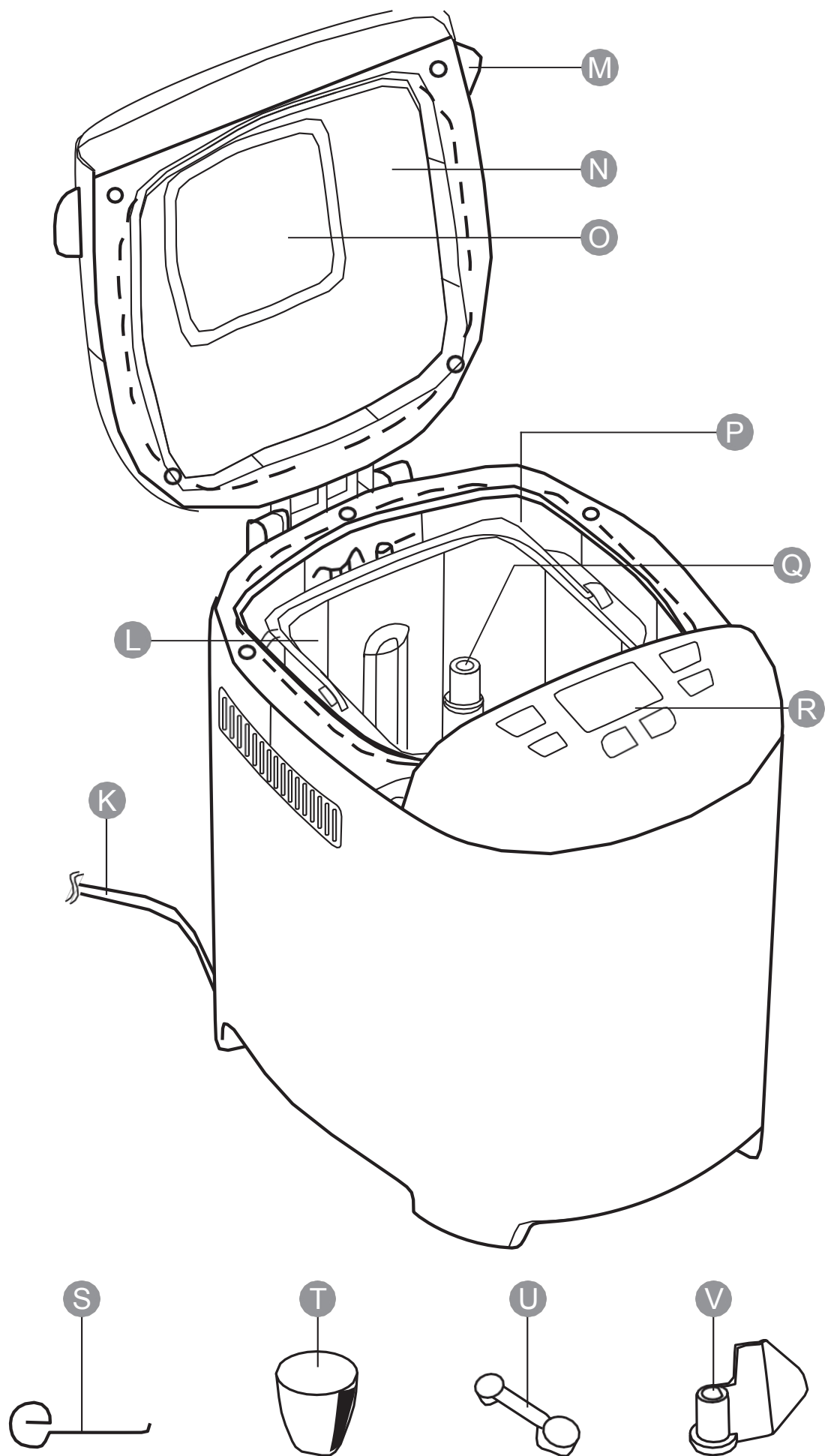




Product Description

- | | |
|----------------------------------|-------------------------------|
| A MENU button | L Removable baking tin |
| B Program indicator | M Lid holder |
| C Color setting indicator | N Lid |
| D Bread weight indicator | O Viewing window |
| E Time indicator | P Bucket compartment |
| F START/STOP button | Q Driveshaft |
| G TIME button | R Control panel |
| H LOAF button | S Hook |
| I COLOR button | T Measuring cup |
| J CYCLE button | U Measuring spoon |
| K Cord with plug | V Kneading hook |







Intended use

- This product is for baking bread or dough using raw ingredients. It is also suitable for baking or preparing yogurt.
- This product is intended for domestic use only. It is not intended for commercial use.
- This product is for use in dry indoor areas only.
- We do not accept any liability for damage caused as a result of misuse or disregard of these instructions.

Before first use

- Check the product for shipping damage.
- Remove all packaging material.
- Check that the rated supply voltage and current match the rating for supply voltage and current displayed on the unit's nameplate before plugging it in.
- To burn off possible manufacturing residue, turn on the product and let it operate without ingredients for 10 minutes. Allow the product to cool and clean again.
- Clean the product before first use. Allow to dry.
- Place the product on a stable, flat and heat-resistant surface.

⚠ DANGER Choking hazard! Keep all packaging material away from children. This material may present hazards such as suffocation.

Use

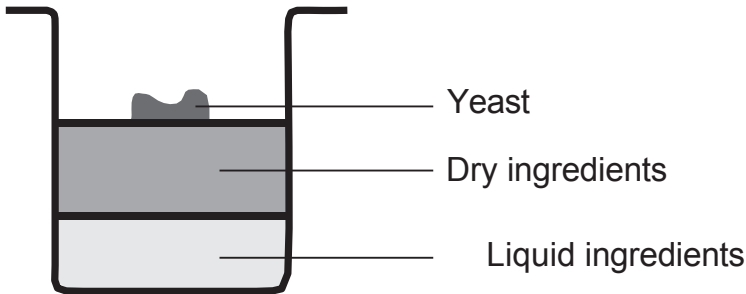
Adding the ingredients

- Open the lid (N).
- Place the baking tin (L) in the baking compartment (P) and turn it clockwise until it clicks into place.
- Apply the dough hook (V) to the drive shaft (Q). Align the notch of the dough hook with the notch on the drive shaft (Q). The base of the dough hook (V) should be on the bottom of the baking tin (L) rest.
- Add the liquid ingredients first.





NOTE The maximum amount of flour is 490 g. The maximum amount of yeast is 6 g. Do not exceed the maximum amount to avoid damaging the product or overflowing the dough.



- Make an indentation in the flour and add the yeast. Make sure the yeast does not come into contact with the liquid ingredients.
- Close the lid (N).

Selecting the program

To select the desired program, press the MENU button (A) to switch between the following:

Program	Function
1.	BasicFor regular bread.
2. Frans	For bread with a crispy crust and a lighter texture.
3. Whole Wheat	For whole wheat bread.
4. Snel	For faster action, bread with a smaller and denser texture.
5. Sweet	For sweet bread.
6. Gluten Free	For gluten-free bread.
7. Deeg	Kneading and rising, not baking. For preparing dough (e.g., for pizza, rolls, etc.).
8. Kneading	For kneading flour.
9. Cake	For cakes.
10. Sandwich	For baking bread with light texture and thinner crust.
	For bread with a dense texture.
11. Specialty	NOTE The weight of the bread is preset at 0.9 kg.
	For preparing jam or marmalade.
12. Jam	NOTE Chop the ingredients before use.
13. Yogurt	For preparing yogurt.
14. BakingBaking	, not kneading and rising.
15. Homemade	For a fully customizable baking process.



Turn on/off

- Insert the plug (K) into an appropriate outlet. The product beeps and the time indicator (E) displays 3:00.
- To start operation, press the START/STOP button (F). The product operates in the following default settings: MEDIUM, 900 g.
- To stop operation, press and hold the START/STOP button (F) for 2 seconds. The product beeps for 1 second.

NOTE After completing the set program, the product beeps 10 times and the screen turns off.

NOTE To interrupt/restart operation, press the START/STOP button (F). When interrupted, the display flashes.

Removing the baked food

⚠ CAUTION Risk of burns! The product and bread become hot. Do not touch the baking tin (L) or baking compartment (P) with your bare hands. Use oven gloves.

- After operation, open the lid (N).
- Turn the baking tin (L) counterclockwise. Remove the baking tin from the baking compartment (P).
- Use a non-stick spatula (not included) to gently loosen the food from the wall of the baking tin (L).
- Turn the baking tin (L) upside down on a clean, heat-resistant surface. Shake gently until all the food falls out of the baking tin.




⚠ CAUTION Danger of injury! Use the hook (S) to remove the dough hook (V), which is baked together with the bread/food, at the bottom.

NOTE Remove the bread from the baking tin (L) immediately after baking. Let the bread cool for 20 minutes before slicing.

Selecting the color

NOTE Color can be used in programs 7. Dough and 12. Jam not be set.

To select the desired color, press the COLOR button (I) to toggle between the following:

Color setting	Tanning degree
Light	
Medium	
Dark	



Selecting the bread weight

NOTE The bread weight can be set in the programs 4. Fast, 7. Dough, 12. Jam, 9. Cake and 14. baking are not set.

To select the desired bread weight, press the LOAF button (H) to switch between 700 g and 900 g.

Off function

NOTE The expand function can be used in programs 8. Knead 13. Yogurt and 14. baking are not set.

NOTE When using the expansion function, do not add perishable ingredients such as eggs, milk or fruit. Do not use the turn-off function in a room with high temperature or hot liquids.

The product is equipped with an off function, it allows you to delay the start time of the selected program.

- Select the program/color/bread weight.
- Press the TIME button (G) repeatedly to set the desired delay time (between 10 minutes and 13 hours). The display will indicate after how many hours/minutes the program will be completed.
- Press the START/STOP button (F). The indicator begins to flash.

Warm function

The product features a keep warm function, it automatically keeps food warm for 60 minutes after the end of the program.

To cancel the warming function, press and hold the START/STOP button (F) for 2 seconds after the end of the program.



Memory function

The product is equipped with a memory function.

In case of a power failure, the memory function remembers the set program/operation status for 10 minutes. Operation resumes automatically after power is restored.

NOTE

If the interruption lasts longer than 10 minutes, the program must be restarted. If the interruption occurs during the kneading phase, press the START/STOP button (F) to restart it from the beginning.



General tips

- In case of very humid conditions, use 1-2 tablespoons less water for the recipe.
- The ideal water temperature is between 20°C and 25°C.
- The ideal ambient temperature is between 15 °C and 34 °C.
- Do not open the lid (N) during baking. Check the progress of the baking process through the viewing window (O).



Recipes

NOTES

Use the measuring cup (T) to measure out the liquid ingredients.

Use the measuring spoon (U) to measure out the dry ingredients. A full small spoon equals a teaspoon and a full large spoon equals a tablespoon.

Add the ingredients in the order indicated.

1. Standard bread

Ingredient	700 g of bread	900 g of bread
Water	280 ml	340 ml
Oil	2 tablespoons (24 g)	3 tablespoons (36 g)
Salt	1 teaspoon (7 g)	1.5 teaspoons (10 g)
Sugar	2 tablespoons (24 g)	3 tablespoons (36 g)
Flour	3 cups (420 g)	3.5 cups (490 g)
Yeast	1 teaspoon (3 g)	1 teaspoon (3 g)



2. French bread

Ingredient	700 g of bread	900 g of bread
	Water280	ml340 ml
Oil	2 tablespoons (24 g)	3 tablespoons (36 g)
Salt	1.5 teaspoons (10 g)	2 teaspoons (14 g)
Sugar1	.5 tablespoons (18 g)	2 tablespoons (24 g)
	Flour3 cups (420 g)	3.5 cups (490 g)
Yeast	1 teaspoon (3 g)	1 teaspoon (3 g)

3. Whole wheat bread

Ingredient	700 g of bread	900 g of bread
Water	260 ml	340 ml
Oil	2 tablespoons (24 g)	3 tablespoons (36 g)
Salt	4 teaspoons (7 g)	2 teaspoons (14 g)
Whole wheat	1 cup (110 g)	2 cups (220 g)
Flour	2 cups (280 g)	2 cups (280 g)
Brown sugar	2 tablespoon (18 g)	2.5 tablespoons (23 g)
Milk powder	2 tablespoons (14 g)	3 tablespoons (21 g)
Yeast	1 teaspoon (3 g)	1 teaspoon (3 g)

4. Quickly prepared bread

Ingredient	900 g of bread
Water (40 - 50 °C)	320 ml
Oil	2 tablespoons (24 g)
Salt	1.5 teaspoons (10 g)
Sugar	2 tablespoons (24 g)
Flour3	.5 cups (490 g)
Yeast1	.5 teaspoon (4.5 g)



5. Sweet Bread

Ingredient	700 g of bread	900 g of bread
Water	280 ml	340 ml
Edible oil	2 tablespoons (24 g)	3 tablespoons (36 g)
Salt	1.5 teaspoons (10 g)	2 teaspoons (14 g)
Flour	3 cups (420 g)	3.5 cups (490 g)
Sugar	3 tablespoons (36 g)	4 tablespoons (48 g)
Yeast	1 teaspoon (3 g)	1 teaspoon (3 g)
Milk powder	2 tablespoons (14 g)	2 tablespoons (14 g)

6. Gluten-free bread

Ingredient	700 g of bread	900 g of bread
Water	280 ml	340 ml
Oil	2 tablespoons (24 g)	3 tablespoons (36 g)
Salt	1 teaspoon (3 g)	1.5 teaspoons (14 g)
Gluten-free flour	3 cups (420 g)	4 cups (560 g)
Sugar	2 tablespoons (24 g)	2 tablespoons (24 g)
Yeast	1.5 teaspoons (3 g)	1.5 teaspoons (3 g)

7. Dough

Ingredient	Number
	Water 360 ml
Oil	2 tablespoons (24 g)
Salt	1.5 teaspoons (10 g)
Refined flour	4 cups (560 g)
Sugar	2 tablespoons (24 g)
Yeast	0.5 teaspoons (1.5 g)

8. Kneading

Ingredient	Number
	Water 360 ml
Oil	2 tablespoons (24 g)
Salt	1.5 teaspoons (10 g)
Refined flour	4 cups (560 g)
Sugar	2 tablespoons (24 g)



9. Cake

Ingredient	Number
Cake oil	2 tablespoons (24 g)
Sugar	8 tablespoons (96 g)
Egg	6
Self-rising baking	flour250 g
Flavoring	1 teaspoon (2 g)
Lemon juice	1.3 teaspoons (10 g)
Yeast	1 teaspoon (3 g)

10. Cake

Ingredient	700 g of bread	900 g of bread
	Water270	ml340 ml
Butter/margarine1	.5	tablespoons2 tables
Salt	1.5 teaspoons (10 g)	2 teaspoons (14 g)
Milk powder1	.5 tablespoons (10 g)	2 tablespoons (14 g)
Sugar1	.5 tablespoons (18 g)	2 tablespoons (24 g)
Bread	flour3 cups (420 g)	3.5 cups (490 g)
Dry	yeast1 tablespoon (3 g)	1 tablespoon (3 g)

11. Specialty

Ingredient	900 g
	Water340 ml
Oil	3 tablespoons (36 g)
Salt	1 teaspoon (7 g)
Malt extract	3 tablespoons (36 g)
Refined flour3	.3 cups (490 g)
Brown sugar2	.5 tablespoons (23 g)
Sultanes0	.5 cup (75 g)
Yeast	1.3 teaspoons (4 g)



12. Jam

Ingredient	Number
Grated strawberries/pineapple	.5
cups Sugar	6 tablespoons
(72 g)	
Lemon	juice 2 tablespoons
Pudding flour	.25 cup

13. Yogurt

Ingredient	Number
Whole	milk 1000 ml
Acidophilus	milk 100 ml

NOTE To prepare yogurt, use dry yogurt powder and read the directions on the package.



Cleaning and maintenance

⚠ WARNING Danger of electric shock! Unplug the product before cleaning to avoid an electric shock.

⚠ WARNING Danger of electric shock! Do not immerse the product's electrical components in water or any other liquid during cleaning. Never hold the product under running water.

⚠ CAUTION Risk of burns! The product becomes hot. Allow the product to cool before cleaning and servicing.

NOTE Clean the product after each use.

Clean the baking tin (L).

- Open the lid (N).
- Turn the baking tin (L) counterclockwise and remove it from the baking compartment (P).
- Wash and rinse the inside of the baking tin (L). Ensure that the external mechanical parts at the bottom of the baking tin (L) remain completely dry.
- Never clean the baking tin (L) with a caustic detergent, wire brush, scouring pad, metal or sharp tools.
- After cleaning, wipe the inside of the baking tin (L) clean.



Clean the accessories - hook (S), measuring cup (T), measuring spoon (U) and the dough hook (V).

- Soak the accessories in water with a little detergent for about 30 minutes.
- Rinse the accessories in water. Wipe the housing with a soft and slightly damp cloth.
- Never clean the accessories with caustic detergent, wire brush, scouring pad, metal or sharp tools.
- After cleaning, wipe the accessories dry.

Cleaning the housing

- Wipe the housing with a soft and slightly damp cloth.
- Never clean the housing with a caustic detergent, wire brush, scouring pad, metal or sharp tools.
- Wipe the housing dry after cleaning.

Storage

- Store the product in its original packaging and in a dry place. Keep it away from children and pets.

Maintenance

- Maintenance or repair work not mentioned in these operating instructions must be carried out by a competent service center.



Troubleshooting

Problems with the product

Problem	Solution
The product cannot be turned on.	Check that the plug (K) is plugged in. Check that the socket is energized.
The screen displays HHH and the product beeps 5 times.	The temperature inside the baking compartment (P) is too high. Stop operation and open the lid. Let the product cool for 10-20 minutes.
The display shows LLL and the product beeps 5 times after pressing the START/STOP button (F).	The temperature inside the baking compartment (P) is too low. Stop operation and open the lid (N). Let the product cool for 10-20 minutes.
The screen displays EEO after pressing the START/STOP button (F).	The temperature sensor is disconnected. Contact a professional.
Smoke is coming from the openings of the bucket compartment.	Ingredients stick to the baking compartment (P) or to the outside of the baking tin (L). Unplug the product and allow it to cool. Clean the baking compartment (P) and the baking tin (L).



Problems with the baking result

Problem	Solution
The bread collapses in the middle and is moist at the bottom.	The bread was left in the bread tin too long after baking and reheating (L) held. Remove the bread immediately after baking.
The ingredients were not mixed or the bread was baked incorrectly.	Wrong program setting. Try a different program.
	The lid (N) was opened during the baking process. Do not open the lid.
The dough rises too fast and flows into the baking compartment (P).	The dough hook (V) is stuck. Clean the dough hook (V) and the drive shaft (Q).
	Too much milk. Too much yeast.
	Too much flour.
The bread does not rise as it should.	Not enough salt. Not enough yeast.
	The yeast came into contact with a liquid during addition.
	Wrong type of flour or tainted flour used.
The bread was not baked in the middle.	Wrong amount of liquid. Too little sugar.
	Wrong amount of liquid. Too much fluid.
Flour residue on the bread crust.	The ingredients were not in the correct order added.

⚠ WARNING Fire hazard! Do not ignore the unit's audible signals. In case a malfunction occurs, switch off the device immediately and contact a competent technician.

Discard



The Waste Electrical and Electronic Equipment (WEEE) Directive aims to reduce the impact of electrical and electrical goods to a minimum by encouraging reuse and recycling and reducing the amount of WEEE going to landfill. The symbol on this product or its packaging indicates that this product should not be disposed of with household waste at the end of its useful life. It is your responsibility to return the electronic device to an environmental station to contribute to the preservation of our natural resources. Each country should have its collection points for recycling of electrical and electronic equipment. For more information on environmental stations, contact the appropriate agency in your community.

Specifications

Rated voltage:	220-240 V~, 50 Hz
Power consumption:	550 W
Max baking tin capacity (L):	900 g
Protection class:	Class I
Net weight:	approx. 3.65
Dimensions (W x H x D):	kg approx. 29.7 x 23.4 x 29.5 cm

Feedback and Help

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